

מסעדת קילומטראז'

Table Opener

- Spicy Platter ,Assorted peppers at various levels of spiciness 32
 Ceaser salad Spinach mix peeled carrots purple onions croutons walnuts parmesan 62
 Salad with mixed greens, pistachios, kalamata salt, vinaigrette, feta cheese and mint leaves 63
 White ikra, chopped chives, purple onion , tomato zest and parna on the gas 49

First in Line

- Winter Tartar, white fish with Jerusalem Artichoke in Hawaii with Greek yogurt and fresh green beans 69
 Beef Tartar, Beef tartar bruschetta with caper aioli and spring onions,Honey flowers 72
 Red tuna carpaccio, ponzo vinaigrette, cashew and filled with coriander with Cucumber sauroni 70
 Purple calamari, on burek leaves, with Romesco sauce and dried sherry 104
 Seared sliced octopus with diced sweet potato, chilichori, Date Honey and coriander on lava fresh 82
 Broiled asparagus, Bravland labne, poached egg and Parmesan crumble 66
 Chopped Moser - on chestnut bread with purple onion, chopped chives on yogurt and thyme 62
 Sashimi- white salmon with wild fennel silage, coriander, pine nuts and chili 67

Marbun Tabun

- Focaccia, with tampand chopped olives in picuel oil, grated tomatoes and garlic candies 32
 Cereal pastry - with side yogurt and red berry 54
 Longing for Eliezer, roasted cabbage on coals, lemon chimichurri and raw tahini 47
 Oven Baked Brie ,Oven roasted goat brie with cwith plum jam 46
 Cauliflower, topped with sour tahini, Yemeni khwaja and sliced almonds 48

Forget the flag, have an entrée

- Entrecôte 350g , fennel with brown butter and white wine 178
 Carriage fillet - with carrots glazed in butter, bone marrow, mashed potatoes with charcoal onions and wine sauce 186
 Tortellinge, sea bass, pattier tortellini,Filled with Swiss chard
 roasted eggplant, cheese cream and tahini 125
 Shrimp pasta, in shrimp bisque butter, wild mushrooms and confit garlic 108
 Litlini, white corn cream filling and salted caramel butter and bokchoy 98
 Lamb chops - with frika, sweet potato xavier and Demi Glas 179